

# Table 301

CATERING

## TABLE 301 CATERED BRUNCH

### DISPLAYS

#### YOGURT PARFAITS

*Vanilla Yogurt, Housemade Granola, Fresh Berries*

#### SMOKED SALMON PLATTER

*Sliced Everything Bagels, Whipped Cream Cheese, Diced Onion, Capers, Hard Boiled Egg, Lemons  
(4 oz salmon per person)*

#### TEA SANDWICHES

*(served on soft white bread)*

*Cucumber Dill, Chicken Salad, Pimento Cheese, Southern Egg Salad*

#### STICKY BUN CAKE

*Cream Cheese Icing*

#### PIMENTO CHEESE BISCUITS

*Southern Fried Chicken, Honey Spread*

#### TORTILLA ESPANOLA

*Traditional Spanish Potato Omelete with Caramelized Onions and Manchego Cheese*

#### CINNAMON FRENCH TOAST

*Served with Maple Syrup, Powdered Sugar, Berry Compote, Whipped Butter*

#### DEEP DISH QUICHE

*Choice of Roasted Veggies and Gruyere; Sausage with Fontina, Caramelized Onions, Roasted Red Peppers; Shrimp with Goat Cheese, Spinach, and Tomato*

#### SEASONAL SLICED FRUIT PLATTER

*Strawberry Yogurt Dip*

### STATIONS

#### BISCUIT BAR

*Buttermilk, Sweet Potato, and Pimento Cheese Biscuits; Sorghum Apple Butter, Whipped Butter, Black Pepper Gravy, Shaved Johnson County Ham, Candied Bacon*

### **CHEF'S OMELETE AND STONE GROUND GRITS**

*Toppings include: Bacon, Sausage, Ham, Bell Peppers, Onions, Mushrooms, Tomatoes, Spinach,  
Shredded Cheddar and Asiago Cheeses, Salsa, Green Tomato Chow Chow  
\*Chef Required*

### **MIGAS STATION**

*Fresh Fried Tortilla Chips, Black Beans, Pico De Gallo, Eggs cooked to order, Avocado, Cilantro, Lime Crema  
\*Chef Required*

### **EGGS BENEDICT STATION**

#### **CLASSIC POACHED EGG WITH HOLLANDAISE SAUCE ON ENGLISH MUFFIN**

*Choose two: Crab Cake (+\$4), Canadian Bacon, Veggie Cake, or Southern Fried Chicken  
\*Chef Required*

## **BRUNCH BEVERAGES**

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*Fresh Orange Juice, Locally Roasted Regular And Decaf Coffee, Iced Water; Includes Sweeteners, Half and Half, Flavored Creamers*

### **BLOODY MARY AND MIMOSA BAR**

*Fresh Pressed Orange Juice, Bloody Mary Mix, House Vodka, Sparkling Wine, Cranberry Juice, Club Soda, Sprite, Coke, Diet Coke;  
Assorted Garnishes to include Limes, Oranges, Strawberries, Pickled Okra, Hot Sauce, Olives*

*Minimum of 10 guests. Please Order 48 Hours in Advance.*

*All buffets set up on China and Chafers with appropriate serving utensils. Plasticware included.*

*Table 301 will set up the buffet and return in the afternoon to pick up the equipment.*

*15% service charge applied, includes delivery up to 10 miles. Additional delivery and set up fees may apply per mileage.*